

Mozy on Down the Village

BY PAULETTE BRITTON



Only a couple of years ago, the Bistro opened its' doors for business (formerly the Pantry). The new owner, Mozy Jahangiri may have been new to Rancho Santa Fe, but not new to the restaurant business.

Mozy has owned successful restaurants in Minneapolis, the famed and award winning Toulouse and Yvette restaurants with his brother Bob in Chicago and the renowned Yvette in Dallas, Texas. His rich life amongst well-known professional athletes and coaches as well as his work in high profile international mediation makes for some pretty great stories when you get a chance to sit down and talk with him.

But this is a story about Rancho Santa Fe and what you will see when you "mosey" on down to the beautifully kept gardens in and around the businesses on Paseo Delicias.

"When I first moved here I heard so much about the water shortage. I looked around the grounds surrounding the restaurant and began planting water saving succulents and cactus and flowers," said Mozy.

The flowerbeds in front of the businesses have all been planted by and are tended by Mozy. "He has a green thumb," commented his wife, Farah, "he can grown anything."

With the early spring-like weather, the gardens are blooming

and the jasmine trellis over the entrance at Bistro smells of enchanted sweet blossoms.

There are new additions planned for the Bistro, as well. To the left side you will soon find more outdoor seating. Some of the new additions have already arrived! Meet "Lucy," "Sophia," and "Maureen." (Named after three lovely Hollywood redheads). These are the newest members of the Bistro family. Mozy had "wives" shipped in for his male canaries. They were all red-

feathered friends so my husband and I decided to name them. It's not official, however, so maybe you can mosey on over and check out the beautiful gardens up and down Paseo Delicias and the center divide, suggest a name for some lovely redheads and sit down for a story or two. Bring your dog by for a drink of water right out front and if you have dinner, the sea bass is fabulous!

